



**CONTACT INFORMATION:  
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## **DROP OFF PRICING!**

SLIPPERY PIG BASIC PACKAGE INCLUDES 2 ENTREES AND 3 SIDES – \$20.00 PER PERSON (MINIMUM OF 50 PEOPLE).

WE ALSO OFFER FULL-SERVICE AND BUFFET OPTIONS.  
INQUIRE FOR PRICING.

**DELIVERY CHARGES APPLY. SALES TAX NOT INCLUDED!**



## ENTREES (CHOOSE 2)

### PULLED PORK ON A COSTANZO ROLL

WITH A DASH OF BBQ SAUCE SMOKED 14 HOURS WITH AN APPLE WOOD AND HICKORY COMBINATION. LIGHTLY TOSSED WITH CAROLINA GOLD OR HICKORY BBQ SAUCE.

### ROAST BEEF

SLICED THIN SERVED IN AU JUS GRAVY. SMALL COSTANZO ROLLS AND HORSERADISH PROVIDED.

### AWARD WINNING - ITALIAN SAUSAGE LINKS

SERVED WITH PEPPERS & ONIONS. VOTED "RUNNER UP" AT THE 2013 MARILLA MOTOR AND FOOD FEST!

### GRILLED CHICKEN BREAST

SERVED WITH HICKORY BBQ SAUCE.

### CHICKEN MARSALA

GOLDEN PAN-FRIED CHICKEN CUTLETS AND MUSHROOMS IN A RICH MARSALA WINE SAUCE.

### BAKED HAM

WITH PINEAPPLE GLAZE SEGMENTS.

### TURKEY ROLL UPS

SLICED THIN WITH STUFFING AND SERVED IN GRAVY.

### SMOKED PORK LOIN

SERVED WITH A SMALL COSTANZO ROLL WITH OUR SIGNATURE BBQ AIOLI.

### MEATBALLS

MOIST MEATBALL MADE WITH BEEF, VEAL AND PORK SERVED IN A HOMEMADE RED SAUCE.

### STEAK HOAGIES ADD \$4.00 PER PERSON

THE ORIGINAL ENTRÉE THAT STARTED IT ALL FOR SLIPPERY PIG! HAND CARVED TOP ROUND OF BEEF- SAUTÉED ON A FLAT TOP GRIDDLE WITH ONIONS AND HOT PEPPERS. SERVED ON A TOASTED COSTANZO SUB ROLL AND TOPPED OFF WITH OUR SECRET "RUBBLE SAUCE." COOKED AND ASSEMBLED ON SITE TO ENSURE THE HIGHEST QUALITY!

### BEEF ROLL UPS ADD \$1.00 PER PERSON

FEATURING SEASONED STUFFING AND SERVED IN BROWN GRAVY.

## SIDES (CHOOSE 3)

### MAC & CHEESE

HOMEMADE WITH DELICIOUS CHEESE SAUCE.

### BAKED BEANS

BBQ FLAVOR WITH BACON INFUSION.

### CHEEZY POTATOES

ALSO KNOWN AS "FUNERAL" POTATOES. HASH BROWN STYLE WITH CHEDDAR CHEESE EMBEDDED.

### ITALIAN PASTA SALAD (COLD)

MULTI COLORED ROTINI NOODLES WITH ASSORTED CHEESES, PEPPERONI AND LIGHTLY TOSSED IN DRESSING.

### GREEN BEAN ALMANDINE

CUT GREEN BEANS SERVED WITH GARLIC, SEASONINGS, BUTTER AND TOPPED WITH TOASTED ALMONDS.

### LAZY PIEROGI

ROTINI NOODLES WITH SAUERKRAUT, BACON, ONIONS, MUSHROOMS AND A SECRET TOUCH TO HIGHLIGHT THIS 3RD GENERATION POLISH RECIPE.

### KAPUSTA

THIS POLISH GENERATIONAL DISH LIVES ON! SWEET AND SOUR CABBAGE TEMPERED WITH INFUSED BACON, ONIONS AND A FLAVOR PROFILE THAT WILL BRING YOU BACK TO BABCIA'S DINNER TABLE!

### BOILED / SALT POTATOES

TENDER POTATOES BOILED TO PERFECTION IN A SALT-INFUSED BATH, DELIVERING A CREAMY TEXTURE AND A SAVORY BURST OF FLAVOR IN EVERY BITE. A SIMPLE YET CLASSIC SIDE DISH.

### GREEK SALAD

WITH FETA CHEESE AND OLIVES.

### MASHED POTATOES

SERVED WITH BROWN GRAVY.

### BAKED ZITI

WITH HOMEMADE RED SAUCE. SERVED WITH PARMESAN CHEESE.

### CHEF SALAD WITH 2 TYPES OF DRESSING

A CAREFUL BLEND OF ICEBERG AND ROMAINE LETTUCE WITH CUCUMBERS, CARROTS, TOMATOES, AND CROUTONS.

### OVEN ROASTED POTATOES

RED POTATOES WITH A GENEROUS BLEND OF SEASONING ROASTED UNTIL CRISP.

### GLAZED CARROTS

BABY CARROTS COMPLEMENTED WITH BROWN SUGAR AND HONEY, THEN ROASTED TO ACHIEVE A HINT OF LIGHTLY CARAMELIZED EDGES.

### MACARONI SALAD

A COLD PASTA (ELBOW) SALAD FEATURING A CREAMY TEXTURE WITH TANGY AND SAVORY FLAVORS.

### COLESLAW

## APPETIZER OPTIONS

(CHOOSE 2)

ADDITIONAL \$5.00 PER PERSON

### SWEDISH MEATBALLS

BITE SIZE PORTIONS SERVED IN THE CLASSIC RICH GRAVY THAT YOUR GUESTS WILL KEEP COMING BACK FOR!

### DEEP FRIED PICKLES

SERVED WITH DIPPING SAUCE.

### ITALIAN SAUSAGE

### QUESADILLAS

LOADED WITH DICED TENDER ITALIAN SAUSAGE, PEPPERS, ONIONS, CHEESE AND DRESSED WITH THE SECRET "RUBBLE" SAUCE.

### NEW ENGLAND CLAM

### CHOWDER

RICH AND HEARTY COMBINATION OF TENDER CLAMS, POTATOES, ONIONS, UNIQUE SPICES IN THE TRADITIONAL CREAM BASE.

### CHEESE PLATTER

### ASSORTED CUBED

### CHEESES

COMBINATION OF PEPPER JACK, CHEDDAR AND COLBY CHEESES SERVED WITH PEPPERONI /CRACKERS.

### MOZZARELLA STICKS

SERVED WITH MARINARA SAUCE.

### DEEP FRIED RAVIOLI

SERVED WITH MARINARA SAUCE.

### JALAPENO POPPERS

## POPULAR PLATTERS

### FRUIT PLATTER (SERVES ABOUT 50 PEOPLE)

WATERMELON, GRAPES, BLUEBERRIES, CANTALOUPE, PINEAPPLE, STRAWBERRIES.

ADDITIONAL \$145.00

### VEGGIE PLATTER (SERVES ABOUT 50 PEOPLE)

BROCCOLI, CAULIFLOWER, CARROTS, CELERY, CUCUMBER AND TOMATOES WITH A TANGY RANCH DRESSING.

ADDITIONAL \$135.00

## DESSERT OPTION

### CANNOLI'S

FEATURING A CRISP, FRIED PASTRY SHELL FILLED WITH SWEET RICOTTA CREAM.

FILLED ON SITE!

ADD \$3.00 PER PERSON